

Claims

1. Preparation comprising an active phytase, a phytate and an essential cation,
characterized in that at least part of the essential cation is bound to phytate.
2. Preparation according to claim 1, characterized in that, the preparation comprises
more than 1 FTU phytase per gram phytate, more than 1 g essential cation
bound to phytate and less than 99 g of phytate per 100 g of essential cation
bound to phytate.
3. Preparation according to claim 2, characterized in that, the preparation comprises
between 1 and 100 FTU phytase per gram phytate, between 1 and 50 g essential
cation bound to phytate and between 50 and 99 g of phytate per 100g of
essential cation bound to phytate.
4. Preparation according to any one of claim 1 to 3, characterized in that when the
preparation is present in the intestinal tract, essential cations are released from
the phytate.
5. Preparation according to any one of claim 1 to 4, characterized in that the
essential cation is selected from the group consisting of calcium, zinc, iron,
magnesium, cobalt, molybdenum, manganese, chromium, copper or a
combination thereof.
6. Preparation according to any one of claims 1 to 5, characterized in that an
additional component is present in the preparation, said component being
selected from the group consisting of a chelating agent, an antioxidant.
7. Method for making the preparation according to any one of claims 1 to 6.
8. Use of the preparation according to any one of claims 1 to 6, for making a
fortified food product.

- 5 9. Food product comprising the preparation of any one of claims 1 to 6, characterized in that the food product is selected from the group consisting of muesli, flour, rice, pasta, cereal bar, bread, cake, pastry, cracker, cow milk, soymilk, cheese, yogurts, milk shakes, creams, desserts, condiment.
- 10 10. Use of the preparation of any one of claims 1 to 6 or of the food product of claim 9 for increasing the availability of an essential cation for humans.
11. Condiment comprising an active phytase.
12. Condiment according to claim 11, characterized in that the condiment is supplemented with an essential cation.
- 15 13. Condiment according to claim 11 or 12, characterized in that the condiment is selected from the group consisting of soy sauce, tomato sauce or flavor enhancers such as curry powder.
14. Dry food product comprising an active phytase.
- 20 15. Dry food product according to claim 14, characterized in that the dry food product is supplemented with an essential cation.
16. Soymilk comprising an active phytase.
- 25 17. Soymilk according to claim 16, characterized in that the soymilk is supplemented with an essential cation.
18. Use of condiment according to any one of claim 11 to 13 as a delivery system for phytase in human consumption.
- 30 19. Use of dry food product according to claim 14 or 15 as a delivery system for phytase in human consumption.

20. Use of soymilk according to claim 16 or 17 as a delivery system for phytase in human consumption.